

# West Coast Black IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **42.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Pale Ale Strzegom              | 3 kg (50.8%)   | 80 %  | 6    |
| Grain | Strzegom Monachijski typ I     | 1.4 kg (23.7%) | 79 %  | 16   |
| Grain | Strzegom Karmel 30             | 1 kg (16.9%)   | 75 %  | 30   |
| Grain | Weyermann - Dehusked Carafa II | 0.5 kg (8.5%)  | 71 %  | 1675 |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 50 g   | 60 min   | 12 %       |
| Whirlpool | Cascade PL             | 20 g   | 0 min    | 5.2 %      |
| Dry Hop   | Mosaic                 | 100 g  | 4 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|             |                 |      |          |        |
|-------------|-----------------|------|----------|--------|
| Water Agent | Gips piwowarski | 10 g | Mash     | 60 min |
| Water Agent | Chlorek wapnia  | 10 g | Mash     | 60 min |
| Other       | Witamina C      | 5 g  | Bottling | ---    |